

CHATTANOOGA MORNING NEWS

VOLUME I

THE DAILY REBEL.

REDACTED BY
Franc. M. Paul.

INCREASE OF RATES.

Owing to the great advance in the price of paper, labor, and all other material necessary to the publication of a newspaper, together with the enlarged expense of living, we are reluctantly compelled to advance the rates of the DAILY NEWS. From and for the last day of April, the rates of subscription will be as follows:

Terms of Subscription.	Annual Rates per year.
One Month.	\$1.00
Three Months.	\$4.00
One Year.	\$16.00
Subscription.	
For each additional issue less than one month or part thereof.	25 cents per line for each insertion.
For advertisements running one month or less.	25 cents per line for each insertion.
For advertisements running one month or more.	50 cents per line for each insertion.

Subscriptions standing three months will be charged \$1.00 per annum.
No advertisements will be taken for a longer period than three months or notices in the local column will be charged 25 cents per line for each insertion.

All editorials and articles that are personal, or of general public interest, must be paid for as advertising.

SUNDAY MORNING, APRIL 19, 1863.

Cheering Views from Vice President Stephens.

The editor of the Raymond (Miss.) Gazette has read a private letter from Vice President Stephens, under date of March 14th, addressed to Lady at Raymond. It contains matters of interest, as expressing the views of one of the first minds of the nation, in the present juncture of affairs, and the Gazette quotes freely:

"In speaking of the ability of the South to maintain the stand taken, Mr. Stephens speaks confidently, and says: 'We can without doubt, subdue our armies just as long as the Federal government shall continue to wage this crusade against us, if we properly, judiciously and wisely avail ourselves of our resources. They are abundant if prudently developed, husbanded and applied. No equal number of people on the earth ever had more of the essential elements of war at their command than we have. Internal resources for subsistence is one of the chiefest of these. But the development of these needs is looked to by those who conduct the war quite as much, if not more, than the raising of armies. I gave close attention to this subject in the beginning of our struggle, and was well satisfied that we could maintain the war in our defences long as the enemy could prosecute it for subjugation. Frederick of Prussia, defended his kingdom in a seven years' struggle against all the combined powers. The odds against him in fighting men were but three to one—yet his service was successful; and not only this, but at the end of the war he did not owe one dollar. This shows what can and may be done, for his kingdom was far inferior to our territory in the internal resources essential to success in war. All that is wanting with us, under a kind Providence, is the same brains to manage and mould our resources that elevated those of Prussia."

Every energy of the country now in the agricultural line should be vigorously applied to the production of food and clothing. For while I am satisfied we possess the means to turnish the necessary supplies, &c., I am equally satisfied that if they are not properly and efficiently used, the supplies will fail, and then failure will be attended with disaster." After speaking of several minor matters, and dwelling somewhat upon the movements in the Northwest, Mr. Stephens says:

"In the meantime we must, with patriotism, patience and forbearance, bear all the ills, privations and sacrifices which are the price of our independence. These ills, privations and sacrifices must be heroically borne, not only by the gallant men in the field, but by all who are at home. All have duties to perform. Every one who can turn a furrow or spin a thread, a hoe or a needle, wield an ax or shuttle—in a word, every one who can turn a hand to anything in the way of supplying food and clothing for the men in the field, can render important and essential service to the great cause, and contribute something toward ultimate success."

In speaking of the present prospects of the country, in the fighting way, Mr. Stephens says:

"We all here have been anxiously watching the movements of the enemy in your State. Those who have suffered by the hand of the despoiler, the plunderer and the robber, have one deepest sympathy, while the noble spirits who have defended Port Hudson and Vicksburg, have our liveliest gratitude and highest admiration. They have won a name that will live through all history."

Skirmish with Humphrey Marshall—Extract from a Private Letter.

From the Louisville Journal, of the 18th:

Louisville, Ky., April 3, 1863.

Humphrey Marshall, with 2,000 men, undertook to gobble me up a few days since, but was mistaken. We met him two miles from this place and skirmished with his force one day and night, when we fell back to camp expecting him to follow, as his force was some three or four to one, but he did not. After consulting with his officers, he wisely withdrew under cover of the darkness. This is the third time we have whipped him, and the next time we expect to be his last. Our loss was one killed and two wounded. The soldier killed belonged to my company, and was named Elijah Justice. He was an excellent soldier and a general favorite. It was reported at one time that I was killed, but this I think was a mistake, as I am well and did not receive a scratch. The rebels have all this neighborhood, and we expect to go on. The weather here is very severe, rain, hail, etc. While I write I have to hold the door of my tent with one hand while I try to write with the other."

C. A. W., 14th Ky. Inf.

The following is said to be an excellent recipe for the manufacture of superstrong wine:

Measure your berries and bruise them, to one gallon adding one quart of boiling water—let the mixture stand twenty-four hours—stirring occasionally—then strain off the liquid into casks, to every gallon adding two pounds of sugar, cork tight, and let stand for two weeks. Then add brandy, perfectly fitting the cask, and you will have wine stronger, without any further straining or boiling, that will make like snuff when never smoked under similar influence before."

E. J. WRIGHT.

Gen. Thomas Rogers, late a Paymaster in the State service, is at present at Louisville, Va., superintending the interests of Tennessee in the salt works at that place.

W. C. A. W., 14th Ky. Inf.

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